



This menu is sourced mainly from the local area, and from small producers and specialist suppliers around New Zealand.

Being surrounded by nutritious and fresh produce all year around, foraging is an integral part of our restaurant culture. The cooking methods we use are a combination of traditional Maori and early European settlers together with modern cooking techniques and delicate presentation.

PRICES

Three Course Menu \$ 55.00

Select one main, and two other (entrees and/or desserts)

Four Course Menu \$ 67.00

Select one main, and three other (entree/dessert)

Five Course Set Menu \$ 79.00

Three Entree

- ▲ Te whati i te taro - Breaking the Bread
 - ▲ He maamaha ngakau - A Hearty Soup
 - ▲ Te kainora paoa - Smoked Venison
- Plus select one main and one dessert

Seven Course Set Menu \$110.00

All five Entrees plus Kaiparau Paera
- Palate Cleanser, a refreshing savoury sorbet featuring local fruits and herbs, plus select one main and one dessert



ENTREES



Te Whakarite i te Palate - Preparing the Palate

smoked eel mousse served with a toasted sourdough crostini and pickled cucumber strands

🍷 *Match with: Greywacke Pinot Gris - \$15*

Te Whati i te Taro - Breaking the Bread

rēwena paraoa, traditional Māori potato bread served with horopito infused home churned butter and organic cold pressed flaxseed oil

Te Hupa Poaka - Pork Soup

Māori pork and puha boil-up, with traditional root vegetables, puha, watercress and herb dumplings

Te Kainora Paoa - Smoked Venison

with horopito, juniper, manuka honey and mustard, served with a salad of pickled beetroot, fresh seasonal greens and local blue cheese

🍷 *Match with: Hunky Dory Organic Pinot Noir (Vegan) - \$12*

Mai i te Moana - From the Sea - Blue Warehouse

poached in white wine and cream with warrigal (sea spinach) and glazed with herb and cheese rēwena breadcrumbs

🍷 *Match with: Nautilus Estate Sauvignon Blanc - \$12.*

MAINS

NGA AKORANGA MATUA



Traditional Hangi Style

roasted meats each served with a selection of seasonal vegetables, and a kumara and potato puree

Grain-Fed Pork Belly

with apple cider reduction

🍷 *Match with: Misha's Vineyard Limelight Riesling \$14.00*

or

High Country Merino Lamb Shank

with minted jus

🍷 *Match with: Te Mata Cabernet Merlot - \$13*

or

Free Range Chicken

with herb stuffing

🍷 *Match with: Black Barn Chardonnay - \$15*

or

Line-Caught Fish

with steamed green lipped mussels and tuatua, served with a lobster bisque sauce

🍷 *Match with: Saint Clair Origin Chardonnay - \$12*

DESSERT



Kawakawa Baked Egg Custard

with a caramelised crust and an almond biscuit

or

Apple and Fruit Crumble

with a crunchy buttery top and served with homemade ice cream

🍷 *Match with: Huia Organic Botrytis Riesling (Vegan) \$14.00*



MĀORI DEFINITIONS

Hāngī

means food cooked in an earth oven.

Horopito

is a pepper tree, native shrubs with leaves often having large red blotches. Flowers greenish yellow and fruit orange-red or black.

Māori

is an indigenous person of Aotearoa/New Zealand.

Pūhā

is a perennial sowthistle, small leafy plants with thistle-like leaves and milky juice. They are boiled and eaten as a green vegetable.

Rēwena

means both “bread made with potato yeast” and “the process of fermentation that causes bread to rise”.

